**Winter 2022 - Dinner Menu**

**Entrée**

**Soup of the day 10**

**Savory baked corn cheesecake,** black bean salsa, popcorn, coriander aioli **(ve, gfr, df, N)**  **15**

**Smoked salmon rillettes,** horseradish cream, pickled cucumber, tonic gel **(gfr)** **18**

**Twice cooked Pork belly,** celeriac cream, pickled cauliflower, celery leaves **(gfr, pp) 18**

**Wallaby tortellini,** green pea volute, roasted chestnuts, crème fraiche **19**

**Tandoori King prawns,** yoghurt, cucumber and chickpea salad **(gfr)** **19**

**Main Course**

**Forest mushroom risotto**, parmesan cheese, crispy enoki **(v, gfr) 25**

**Pan fried Pumpkin gnocchi, maple** roasted pumpkin, sage, walnuts, fetta cheese **(ve, gfr, df, N) 25**

**Humpty Doo Barramundi fillet,** sesamesoba noodles, shiitake mushroom broth **(gfr, df) 35**

**Turmeric roasted Chicken breast,** Bombay potatoes, cashew sauce, curry leaf oil **(gfr)**   **35**

**Moroccan lamb shoulder**, burnt carrot and cumin puree, quinoa tabbouleh, pickled radish **(gfr, df)** **35**

**Confit duck a l'orange,** potato gratin, pickled fennel and pear salad **(gfr) 35**

**Cola glazed Beef short rib,** Texan mac ‘n’ cheese, dressed salad leaves **(gfr)** **43**

**Grilled O’Connor (Gippsland) 200g beef eye fillet,** smoked buttery mash potato, Brussel sprouts, **43**

pancetta and mushroom ragu **(gfr, pp)**

**Sides dishes 8**

House salad, cherry tomatoes, cucumber, radish, mixed salad leaves, dressing **(gfr, df, ve)**

French fries, aioli **(ve, gfr, df)**

Rosemary and confit garlic roasted baby potatoes **(gfr, ve)**

Crispy Brussel sprouts, pancetta lardons, maple dressing **(gfr, df, pp)**

**(v)** Vegetarian  **(ve)** Vegan  **(gfr)** Gluten Free Recipe  **(p)** Pork products **(df)** Dairy Free **(n)** Contains nuts

**Every possible precaution will be taken to ensure that recipes do not contain allergens listed by ingredients. Please note that certain items may contain traces of allergic ingredients, as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds and nut products**

**Dessert**

**Sticky Date Pudding**, Butterscotch Sauce, vanilla ice cream, Caramelized almonds **(gfr, v, n) 12**

**Blackberry and Chestnut Gateau,** Chantilly Cream, Blackberry Gel, Freeze-dried Blackberries(**gfr, p)** **12**

**3 Nut Chocolate and Caramel Tart,** Milk Chocolate Mousse, Crumble, Salted Caramel Creamy, almonds **(p, N) 12**

**Steamed Pear Pudding,** Ginger Syrup, Candied Ginger, vanilla ice cream **(gfr, v, df)**  **12**

**Apple and Rhubarb Crumble,** ice cream, Golden Caramelised Almonds **(ve, gfr, n)** **12**

**Victorian cheese selection**,Dried Fruit, Fig Jam, Crackers and Lavosh **17**

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